

Le Tre Sorelle

Italian Restaurant

Christmas Menus

Available from 19th November until 30th December

Crackers Included from all bookings

Pre-Order Only

Opening Hours

OPEN MONDAY 24TH DECEMBER – CHRISTMAS EVE

Lunch: 12:00pm – 3:00pm

Dinner: 5:30pm – 10:00pm

Tuesday – Saturday

Lunch: 12:00pm – 3:00pm

Dinner: 5:30pm – 10:00pm

Sundays

12:00pm-9:00pm

Open Christmas Day

12:00pm-9:00pm

Closed Boxing Day

£10 NON-REFUNDABLE DEPOSIT REQUIRED FOR ALL RESERVATIONS

(*CHRISTMAS DAY £20 DEPOSIT*)

CALL FOR BOOKINGS: 01322 221530

reservations@letresorelle.co.uk

www.letresorelle.co.uk

(V) – VEGAN (V) – VEGETARIAN (GF) – GLUTEN FREE)

Christmas Lunch 2 Courses 15.95 3 Courses 20.95
Christmas Dinner 2 Courses 20.95 3 Courses 25.95

STARTERS

Minestrone Soup (V) (V) (GF)

Homemade minestrone soup served with a slice of bread

Patè Di Fegatini Alle Mele (GF)

Homemade chicken liver pate cooked in apples and marsala wine served with a slice of bread

Calamari Piccantini

Calamari in a mild batter served on a bed of salad served with a wedged lemon and a mild red pepper sauce

Coppa, Rucola E Pecorino (GF)

Dry cured coppa salami on a bed of rocket salad topped with shaved pecorino drizzled in olive oil and balsamic vinegar

Insalata Tricolore (V) (GF)

Fresh tomatoes, mozzarella cheese, kiwi and basil drizzled in extra virgin olive oil

Tortino Di Salmone E Formaggio

Smoked salmon cheesecake with mixture of soft cheeses and chives

MAINS

Pollo Diavola (GF)

Chicken breast with nduja calabrese sausage, onion, garlic, chilli, herbs and white wine in a tomato sauce served with rosemary roast potatoes and seasonal vegetables

Pollo Con Crema E Asparagi (GF)

Chicken breast with onion, mushroom, asparagus and white wine in cream sauce served with rosemary roast potatoes and seasonal vegetables

Pesce Spada: Furbizia Marina (GF)

Swordfish cooked with onion, capers, anchovies, olives, tomatoes, garlic, parsley and white wine served with rosemary roast potatoes and seasonal vegetables

Spezzatino Di Vitello E Piselli (GF)

Slow cooked veal with onion, peas, carrots, herbs, touch of tomato sauce and white wine served with rosemary roast potatoes and seasonal vegetables

Spaghetti Con Salmone Affumicato

Italian pasta with smoked salmon and parmesan cheese in cream

Risotto Primavera (V) (V) (GF)

Italian rice with onion, asparagus, cherry tomatoes and bell peppers

DESSERTS

Tiramisu

Homemade coffee cake

Panna Cotta (GF)

Homemade Italian cream dessert served with strawberries

Frisson (V) (GF)

Raspberry and mango sorbet

Mascarpone, Raspberry and White Chocolate Bombe (GF)

Mascarpone ice cream with a raspberry sauce centre enrobed in real white milk chocolate

Christmas Day - 3 Courses £55

Complimentary bread and olives with a side pot of balsamic vinegar and olive oil and a small glass of prosecco

STARTERS

Antipasto Casareccio (GF)

Dry cured selection of Italian salami with pecorino, mozzarella, gorgonzola cheese, sun dried tomatoes, gherkins, artichoke and olives

Antipasto Di Mare (GF)

Mixed seafood platter

Insalata Tricolore (V) (GF)

Fresh tomatoes, mozzarella cheese, kiwi and basil drizzled in extra virgin olive oil

Verdure Alla Griglia (V) (V) (GF)

Grilled courgette, peppers, aubergine, carrots and onions marinated in olive oil, garlic, oregano and parsley

MAINS

Arrosto Di Tacchino (GF)

Traditional turkey served with all the trimmings

Filetto Di Manzo Al Barolo

Scottish beef fillet cooked in Barolo wine served with mash potatoes and seasonal vegetables

Coda Di Rospo (GF)

Monkfish with onion, cherry tomatoes, olives, capers, sundried tomatoes, garlic, chilli and parsley served with mash potatoes and seasonal vegetables

Aragosta E Scampi

Half a lobster, with langoustine, cherry tomatoes, garlic, chilli, parsley and white wine served with tagliatelle pasta

Lasagna Alle Verdure (V)

Unique traditional recipe of mixed vegetable lasagne

Risotto Primavera (V) (V) (GF)

Italian rice with onion, asparagus, cherry tomatoes and bell peppers

DESSERTS

Christmas Pudding

Traditional christmas pudding topped with warm brandy sauce

Brownie

Homemade chocolate brownie served with vanilla ice cream

Tiramisu

Homemade coffee cake

Panna Cotta (GF)

Homemade Italian cream dessert served with strawberries

Frisson (V) (GF)

Raspberry and mango sorbet

Children's Christmas Day Menu (UNDER 12s) – 3 Courses £25

Including a J20 Soft Drink

STARTERS

Minestrone Soup (V) (V) (GF)

Homemade minestrone soup served with a slice of bread

Polpette Al Sugo

Meatballs cooked in a tomato sauce

Filetto Di Sogliola Al Forno

Strips of yellowfin sole coated in a light lemon and pepper flavoured crumb

MAINS

Arrosto Di Tacchino (GF)

Traditional turkey served with all the trimmings

Pollo E Patatine Fritte

Fried chicken breast strips served with chips and ketchup

Lasagna Della Nonna

Unique traditional recipe of beef lasagne

Lasagna Alle Verdure (V)

Unique traditional recipe of mixed vegetable lasagne

DESSERTS

Brownie

Homemade chocolate brownie served with a scoop of vanilla ice cream

Gelato (GF)

Mixed ice cream topped with strawberry sauce